

Taber Free Press

VOL. II, NO. 50

TABER, ALBERTA, THURSDAY, JANUARY 28, 1909

\$1.50 YEARLY

Drs. Lang & Leech
PHYSICIANS, SURGEONS, COCHURONS
Consultations: 9 to 12, 2 to 5, 7 to 8
W. H. LANG, M.D. West second st. north.
G.W. LEECH, M.D. 2nd door E Union hotel
Office: Alberta Drug & Stationery Store

R. P. Wallace, B.C.L.
Barrister, Solicitor, Notary Public
Editor for the Eastern Townships
Bank Loans and Insurance

Dr. William Norwood
DENTIST
Graduate of Chicago College of
Dental Surgery
OFFICE: Alberta Drug & Stationery Store

D. A. TAYLOR, M.D., C.M.,
SPECIALIST
Eye, Ear, Nose and Throat.
Stafford Block, Lethbridge, Alta.
Office hours: 9:30—12 a.m., 2—5
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Doric Lodge, No. 31
A.E. & A.M. G.R.A.

Meets Tuesday on
or before the full
moon in the Masonic
Hall, Railway Street.
Visiting brethren
cordially welcome.
J. T. STEPHENSON, W.M.
E. C. MOE, Sec'y.

TABER LODGE
No. 25
Meets every Thursday Evening in
Railway Street at 8 o'clock.
Visiting Brethren always welcome.
B. P. MUNRO, R.S.

W. BRUSH GRUBB
Insurance: Fire, Life, Accident
Reeves Traction Engines.
REAL ESTATE

TABER
FLOUR & FEED
STORE

Try LETHBRIDGE NEW MILL
UNION MADE FLOUR

South Side of Track, opp. Depot
Public Scales in connection

BERT SUTTON
PROPRIETOR

To My Friends and
Customers.

I beg to announce that ON AND AFTER
MONDAY, JAN. 25th, I will be doing
business in my New Store OPPOSITE
THE OLD STAND with a full and com-
plete line of

HARDWARE
In addition to my other lines. My lines of
Hardware will be most complete, embracing
everything found in a First-class
General Hardware Store such as Builders',
Material, Barb Wire, Nails, Carpenters'
Tools, Pocket and Table Cutlery, Paints,
Glass, Wood and Iron Pumps, Pipes
and Fittings, Hinges, Locks and the Thousand
and One Articles that go to complete a
stock of general hardware. In Tin and
Granite Ware, Sheet Iron and galvanized
Ware you will find every article that com-
prises an Up-to-Date Kitchen represented.
The old cry, SHELLS SELLS STOVES
will still be heard, and with more force
space I will be in a position to show a
Larger Variety than in the past. In the
Tinware Department I am putting in
more New Tools and Machinery, and I
will be able to give better attention to all
classes of Sheet Metal and Jobbing Work
than I have in the past.
Wishing you all a Prosperous Year, and
trusting to have the pleasure of meeting
you in my New Quarters.
I am, yours sincerely,
R. D. SHELLS.

Wanted: An Historian

By REV. A. M. GORDON

The historian of the West is not a
"long-felt want." The need for him
has but lately arisen. Twenty-five
or thirty years is a trifle in the history
of a land like Egypt; but here, in
thirty years, the changes have been
prodigious. Most people nowadays
have never seen buffalo, except those
in captivity at Banff. Many know a
Hudson's Bay dog train only in pictures,
and the many yoked "bull team"
only by reports. They try in
imagination to hear the expert and
fluent "bull whacker" addressing his
oxen, but their imagination fails them.
They lack knowledge. And the person
describing scenes once familiar
thinks it best not to report the address
verbatim. He leaves dashes and ex-
clamation marks to do the work. The
genuine newcomer, indeed, might
hardly know a cow-puncher if he saw him.
He has seen only pictorial bur-
lesques of the real article—warlike
persons armed with six-shooters and
clad in expansive sombreros, "mar-
vellous hairy" schnapps and mon-
strous spurs. Of cowboys in the
flesh, of the roping and branding of
steers, of the antics of the broncho,
he knows nothing at all. Yet these
things are of the present. The people
living here and the things that hap-
pened a generation ago, are as foreign
to the "lenderfoot" as if they be-
longed to another planet.

Just across the Belly River from
Lethbridge, close to the trail from
"Bottom" to "bench" was fought
the last great battle between the
Bloods and Blackfeet. The newcomer
sees the spot and hears the tale, and
it sounds incredible. For at the an-
nual fair he sees the Indian brave,
"gentle as any sucking dove," fierce
only in the impossible costume
donned for the occasion. He has
witnessed the "beautiful Indian
maiden" famed in fiction. She was
clad in kimono and modern millinery.
In the whole camp there was hardly
a blanket to be seen, and never a
warwhoop heard.

Half-a-dozen miles southwest of
Lethbridge there stood the trading
fort of Whoop-Up. The name is akin
to Stand-Off and Slide-Out and others
of that ilk. Each had its origin and
its history. How many people know
that history? This fort of Whoop-
Up, at the junction of the St. Mary's
with the Belly River, was a famous
rendezvous of the whisky smugglers,
adaptable for traders. By means of stock-
ade and bastions and cannon it was
fortified against attack on the part of
either Indians or police. The wily
Ulysses himself could not devise
plans more ingenious than those
carried out by those traders for im-
porting liquor into the Northwest.
Prohibition was the law, and the
country was, in modern parlance,
"dry." Yet bills of fare of banquets
held in McLeod and elsewhere reveal
the fact that bonas and water were
not looked on as a satisfying meal.
Most of the whisky came from the
United States; the traders carried it
north and took back home buffalo
hides in exchange. Anticipating the
needs of to-day, they saw that Al-
berta's future capital received a
plentiful supply!

All this, to the newcomer, sounds
like legend. Yet it was fact—real
if not sober, fact. To-day we have
the comforts and refinements of ad-
vanced civilization—trains, graded
streets, cement pavements, land
agents, automobiles and afternoon
tea. If the lenderfoot could be
transported back thirty years, he
would be in a strange world. The
typical old-timer finds himself in a

new world to-day. Dave Pollinger,
or "Polly," famed among stage-
drivers, could hardly thread his way
to McLeod because of the multitude
of fences. Wherever one rides, one
finds "another trail cut off."
The West's past is worth preserv-
ing. There are those still living who
have lived it through. They are
more valuable to the historian than
archives. But they cannot live for-
ever. The history that shall do the
country justice must be written soon.
If some one able to see clearly and
to tell what he sees in a plain way,
would step himself in the lore of
the traditions of this land, he might
write a history unrivaled in interest,
a history in which the past might
live again. Wanted—the historian
—The West Land.

Sheep Husbandry In Canada

A timely bulletin entitled "Sheep
Husbandry in Canada" by Mr. J. B.
Spencer, B. S. A., has been issued by
the Live Stock Branch at Ottawa.
Mr. Spencer has taken up the task
from practically all the standpoints
that concern the sheep raiser in
whatever province he may dwell.
After describing the ideal mutton
sheep he gives a brief, though com-
prehensive, history and description
of eleven of the popular breeds.
Next he covers in a practical way
the establishing of a commercial
breeding flock. Mutton production
as a highly specialized industry is
dealt with by reviewing the methods
in vogue in Great Britain. Follow-
ing this are appropriately described
the various systems of finishing for
the market in Canada. Nor does the
treatment of the subject stop when
the animal is fattened, for it is fol-
lowed right through the butchering and
curing processes until the joint is
ready for the cook. Then come
sections on handling, dipping, wether-
ing, feeds and feeding, housing, weed
destroying enemies, etc., each subject
exhaustively treated according to the
practice of the most successful shepherds.

Evidently recognising that the in-
dustry differs in the various pro-
vinces by reason of climate and
other conditions the author treats
each separately. The section de-
voted to diseases will appeal to thou-
sands of sheep men. This chapter,
covering upwards of twenty of the
common ailments and accidents, was
personally prepared by the Live
Stock Commissioner who is also
Veterinary Director General. As a
practical home doctor book for the
flockmaster this work will undoubt-
edly become a helpful standby. A re-
view of the wool industry concludes
the text of the work of more than
125 pages of reading matter. The
book is profusely illustrated by a
number of line drawings. This
attractive, comprehensive and prac-
tical "Bulletin, No. 12 of the Live
Stock Branch" is ready for free dis-
tribution to all those interested in
the sheep or its products who care to
apply for it to J. G. Rutherford, Live
Stock Commissioner, Ottawa.

Money for The West

Montreal Gazette: William Whyte,
who speaks for the Canadian Pacific
in the west, is said to have asked for
\$30,000,000 to be expended in ex-
tending the road and improving its
facilities. This sum does not sound
as big now as it once would to
Canadian ears. It is, however, much
money, and that it should be sought
to lay it out shows what faith those
who should know live in the west-
ern land.

California is Given a Tip

To Cut Out the Obnoxious
Legislation Against Japs

Tokio, Jan. 27.—In an editorial
which Nochi will print to-morrow
the Japanese people are warned
against connecting the movement for
naval expansion and increased fortifi-
cations in America with the anti-
Japanese agitation in California. It
will say that the American Govern-
ment is only showing a care for its
dependencies and the Philippines and
that only harmful sensationalists
could connect such proper naval ex-
pansion with any people against
Japan.

Sacramento, Cal., Jan. 26.—Gov-
ernor Gillette's message to the
Legislature regarding the Japanese
question in part is as follows: "Cer-
tain bills have been introduced,
some of which have been favorably
reported by your committees in-
directly intended to affect the
Japanese people. At least, such is
the impression abroad. These bills
have attracted the notice of the
whole nation and have caused Japan
to call the attention of our govern-
ment to them. They have produced
an agitation, not only in our country
but throughout Japan, and the
Japanese minister of foreign affairs
has stated to the authorities in
Washington that if the bills should
be passed the government of Japan
would consider it very embarrassing."

The governor then reviews what
has been done by the government of
the United States and Japan, includ-
ing a compact for the restriction of
immigration, the provisions of which,
he says, Japan is now carrying out.
Figures are then given in proof. The
message concludes as follows:

"The President of the United States
and Secretary of State have issued a
warning against passing any bills of
the nature proposed. Representing
the nation and knowing the situation
as they do, the warning should be
heeded."

We want land men and
owners to send us at once minute
and exact descriptions of choice dry
holdings at close figures and easy
terms near railroad. Lethbridge or
Taber preferred. No other than
choice lands near railroads will be
considered.—Atlantic-Pacific Land
Syndicate, Guaranty Bldg., Minne-
apolis, Minn. 34-41 39tf

Come and See

US AND

What We
Are Doing

IS

CLOTHING
This Month

A. Potter & Co

Tailors, Clothiers and Quilters
TO MEN WHO KNOW

BEGINNING MONDAY, Dec. 28,

—WE WILL SELL—

**ABSOLUTELY
AT COST**

**Toys and
Fancy Goods**

The Alberta Drug & Stationery Co.

Eastern Townships Bank.

Established 1859

CAPITAL AND UNDIVIDED PROFITS \$5,250,000

NOTICE

ON and AFTER SATURDAY, JANUARY 2ND, 1909, THIS BANK will
follow the Custom of other Canadian Chartered Banks BY CLOSING
SATURDAYS AT 12 O'CLOCK NOON.

E. C. Moe,

MANAGER,

Taber Branch

To my friends and patrons

I beg to tender my thanks
for your patronage in the past
and for your kind help and
sympathy in my recent loss.

I wish also to announce
that I have opened up tem-
porarily in the old Pingle
Drug Store on Hough Street
directly North of the Old
Stand with a general line of
First-class Groceries; every-
thing fresh and up-to-date;
and would respectfully solicit
a continuance of your esteemed
patronage.

W. W. Douglas

E. N. Harding Co. A BIG LINE IN

Harness, saddles, whips, robes,
blankets and everything for your
horse. Special attention given
to orders of all kinds

**Farm ::
Machinery**

SEE OUR STOCK OF
LAP ROBES & HORSE BLANKETS
JUST ARRIVED.

E. C. JONES

S. E. ERVINE

Notice to the Public

Painter, Paper Hanger, Sign-
Writer. Estimates free

Agent for the famous Best Vapor
Gas Light Co.

The undersigned builders and con-
tractors are prepared to furnish plans
and specifications for buildings of all
kinds and sizes. Address them at
the Taber Hotel.

McKellar & Wildman
Builders and Contractors

THE TABER FURNITURE CO.
COMPLETE HOUSE FURNISHERS
For best values in all kinds of
**Furniture, Bedsteads,
And BEDDING,
Carpets & Linoleums
PICTURES & MOUNTINGS,
WALL PAPERS**
Rugs, per single roll, up
AGENTS for RAYMOND SEWING
MACHINES, PRICES & TERMS to
Suit ALL.
\$25.00, \$30.00, \$35.00, \$40.00



Synopsis of Canadian North-West Land Regulations

ANY person who is the sole head of a family, or who made over 15 years old, may homestead a quarter-section of available Dominion land in Manitoba, Saskatchewan or Alberta. The applicant must appear in person at the Dominion Lands Agency or Sub-Agency for the district. Entry fee money may be made at any agency, on certain conditions, by father, mother, son, daughter, brother or sister of interested homesteader.
Duties.—Six months' residence upon and cultivation of the land in each of the three years. A homesteader may live within five miles of his homestead on a farm of at least 80 acres (only owned and occupied by him or by his father, mother, son, daughter, brother or sister).
In certain districts a homesteader in good standing may (without a quarter-section) homestead a half-section. Price \$1.00 per acre. Duties.—Must reside six months in each of three years, cultivate 800 acres and erect a house worth \$300.00.

W. W. CORY,
Deputy of the Minister of the Interior.
N.B.—Unauthorized publication of this advertisement will not be paid for. 35-26

TABER LANDS FOR SALE

Known as the C.Y. Ranch Lands

I will sell any of the following quarter or half-sections as stated below for the price of \$15.00 per acre: \$7.50 ad. cash, \$15.00 per acre say January, 1909, and \$1.00 per acre each year thereafter until paid for, with interest at 6% per annum.

Section	Shaw	Butt
West 1/4	19	11
West 1/2	20	11
North East 1/4	19	11
North East 1/2	20	11
South East 1/4	20	11
North West 1/4	21	11
South West 1/4	21	11
South East 1/2	19	11
South East 1/4	21	11
North West 1/2	16	11
East 1/4	18	11
North East 1/4	16	11
South West 1/4	16	11
West 1/2	30	11
East 1/2	30	11
South East 1/4	7	11
South West 1/4	7	11
North East 1/4	5	11
North West 1/4	22	11
South East 1/4	7	11
North West 1/4	7	11
North 1/2	10	11

J. J. WHITE,

38, Northumberland Street,
GUELPH, ONT.

R. A. VanOrman
CONTRACTOR, BUILDER.
All work guaranteed in every way.
Estimates given on all classes of buildings.

Taber Meat Market

Fresh and salt meats of all kinds
Fish in season, butter, lard and
fresh sausage, lamb and mutton

J. B. Jett & Co

Seed Fairs

Jan. 28, Fort Saskatchewan
28, Olds
29, Vegreville
30, Vermilion
29 & 30, Innisfail

**Have you got
Your building
Insured ?
If not,
DO IT NOW
I have Reliable
Companies
At Lowest Rates
Geo. C. Millar**

Temporary Office—
48-49 FIRE HALL BUILDING

NUT COAL

We are now making a splendid grade of clean, uniform sized NUT COAL, just the thing for domestic use. Try a load of it and you will use no other.

\$2.50 PER TON AT THE MINE

Canada West Coal Co., Limited

**THOS. IRVINE
GENERAL MERCHANT**

Fresh, clean stock of
groceries and dry goods
always on hand

MINOT, ALBERTA.

Established since the flood
and up-to-date ever since
Depew & Veale

CONTRACTORS & BUILDERS

P.O. Box 262 - Taber, Alberta



PUBLIC NOTICE

A SITTING OF THE DISTRICT COURT will be held at TABER on TUESDAY, FEBRUARY 24, 1909.
S. B. WOODS,
District Attorney General.

Taber Free Press

Advertising Rates on Application
Subscription \$1.50 yearly, in advance
W. A. Mt. Bellwood, editor and manager

THURSDAY, JANUARY 28, 1909.

Notes and Comments

According to the Fernie Ledger the reports in the press about a coal strike about April 1st, is without foundation. The agreements between the miners and operators expire on that date and as the relations existing between them are extremely good there is every reason to believe that the new agreements will be amicably made.

Church Services

Knox Church.—Morning service at 11 a.m., followed by Sunday School and Bible Class. Evening service, 7.30. Wednesday Congregational Prayer Meeting, 8 p.m.
Church of Jesus Christ of Latter Day Saints.—Sunday school at 10 a.m. every Sunday. Sacrament meeting at 2 p.m. Sunday evening service at 8 p.m.—Young Ladies Mutual Improvement Association, every Tuesday at 7.30 p.m. Primary Association every Saturday at 3 p.m.
St. Theodore Church.—Morning Prayer, 11 a.m.; Sunday School, 3 p.m.; Evening Prayer, 7.30 p.m. Holy Communion, 11 a.m. first Sunday in each month and 8.30 a.m. on third Sunday in the month

THE AIR BRAKE.

It Was Ushered Into Actual Use In Most Dramatic Fashion.
The air brake was ushered into actual use in most dramatic fashion. The trial trip occurred in April, 1868. The train selected was the Stenboville accommodation, running between Pittsburgh and Stenboville, O.
When the train was going at full speed, suddenly as he came around a sharp curve the engineer saw a steam wagon in the middle of the track dead ahead. With only hand brakes nothing could have prevented a terrible smashup. The fatal time for the trial of the air brake had not come, but the brake was there; and in desperation, not believing for a moment that the thing could possibly avert, the engineer threw on the air. But it did avail.
The observers in the rear were almost catapulted out of their seats by the shock of the sudden stop. But when they saw the engine fairly poking its nose into the wagon bed, so narrow had been the margin between safety and disaster, they forgot all about their shock and stood in awed silence. The air brake had come into its own.—Everybody's Magazine.

THE KINGFISHER.

He's a big, saucy bird.
His coat is of a grayish blue color. He dwells from Labrador to Florida. He measures from twelve to thirteen inches.
In front of each eye he has a saucy white spot.
His wings and short tail are minutely speckled.
His crest is rakish and extends to the back of his neck.
He is more aloof than of yore because nearly all streams are fished out.
He perches on a branch over a stream and waits for his unsuspecting dinner to swim by.
In catching a fish he drops, dives, and then, there's a splash! He returns to his lough with a fish in his mouth.—St. Louis Republic.

Old Fashioned.

What has become of the old fashioned woman who wore a slit sunbonnet?
What has become of the old fashioned farmer who referred to town men as "town dudes"?
What has become of the old fashioned woman who said, "Hoor die child bark," when the child had a cold?
When the old fashioned man meets a little girl who is not growing very fast, she says, "They must keep a brick on your head."
What has become of the old fashioned boy who when asked where he got his new hat replied, "Sold eggs and bought it?"—Albion Globe.

Keyhole Tenure In London.

The curious custom of keyhole tenure still prevails at Crowland, the famous abbey town in the Lincolnshire fens, where there are a number of cottages which are neither cottages, freehold nor leasehold. They were originally built on waste land, and in each case the possessor of the key holds an indefinite tenancy. Although some of the occupiers have replaced the mud and thatched dwellings of antiquity with brick and slated buildings, they have no power to sell or will them away, for they have no deeds. On a tenant dying the first person to cross the threshold takes his place if he so desires. Many dwellings have been, resorted to obtain the keys. The properties carry a county vote, but the poor law guardians always refuse to grant relief to the tenants.—London Globe.

A Vegetable Freak.

California has one tree which is the personification of mystery. Found nowhere else in the world, it had a mysterious origin and thrives in a region of mystery. The Mojava yucca is a vegetable freak which has developed into a species. It has the characteristics of several plants, to which no relationship can be traced. It is an enigma, yet its bark shows concentric rings such as characterize the exogenous stems. It lives and thrives in great numbers in a region nearly devoid of vegetation.—P. E. Magazine.

Elephants.

People who really know nothing about it used to say that elephants never lie down to sleep. This is not true at all, says one writer. They have been known to stand for twelve months without lying down to sleep. This is regarded as want of confidence in their keepers and of longing to regain their liberty, for when they are perfectly at ease and reconciled to their fate they will lie down on their sides and sleep peacefully.

A Flippant Jailbird.

"This confinement," said the long faced prison visitor, "must distress you greatly."
"Yes," replied the facetious convict, "I find the prison bars grating."
"Ah, life to you is a failure!"
"Yes, it's nothing but a cell!"

Lazy.

Some friends were discussing an art list whose laziness was proverbial.
"He is so lazy," said one, "that he paints nothing but winter scenes to save himself the trouble of putting leaves on the trees."

The Seventh Time.

She.—When I accepted back he said he felt as if he was in the seventh heaven. He—I can well believe it. He has been engaged six times before.—Pungent Blatant.

A REALISTIC PICTURE.

It Proved Too Absorbing For Old Uncle Juniper.
The Mississippi courtroom was packed with negroes, and it was fairly evident, says a contributor to the Taylor-Trotwood Magazine, that something of unusual interest was about to transpire. Within the bar on the prisoner's seat an old negro, bearded and grayer forward as his attorney argued his plea of not guilty before the jury.

"Who, gentlemen of the jury, has sworn that he saw this man commit this theft?" demanded the attorney.
"We have broken every link in the weak chain of circumstantial evidence, with which the state has tried to entangle him. Why, his neighbor, Tom Jones, swore that he saw him the night that was found in the defendant's house and that he shot the hog because it was wild."
"It is true that 'Colonel Smith' swore that one of his hogs disappeared about Dec. 23 and that about fifty yards from a certain stump he found blood and then followed a trail of blood from that spot to this defendant's cabin. But what of that?"

"The defendant told you—and his wife and brother swore the same—that that was the blood of a roan which he had shot and carried home the day before Smith lost his hog. Give him justice as you would do if he were a white man. He cannot help being what he is. He is a colored man. He is a spot on the Ethiopian skin. For twenty years he has been a leader in the church. Let him remain free to enjoy the fullness of life with others of the faithful!"

As the lawyer sat down the women who had been "waving" back and forth for some minutes, commenced to shout:
"Bress de Lawd!"
"Dar, now!"
"He knows yo' innocent, Br'er Juniper!"

The sheriff had to threaten to clear the courtroom before order was restored. When at last there was silence the district attorney rose.

"Gentlemen of the jury," he began in closing the case for the state, "I desire only to bring a picture to your minds."

Here the prisoner adjusted his big mass rumpled spectacles as if to see the picture, and his manner showed that he was determined to let no detail escape him.

The 23d of last December," continued the district attorney, "found Jim Bradley without meat. His son was coming to spend Christmas with him. But Jim did not worry, for only half a mile away in Marsie Smith's woods were some fat hogs."

"An hour before sunset Juniper was traveling behind his large stump in these woods, with his rifle pointing toward a log that at some distance away was 'rooting among the leaves.'"

The district attorney paused. Taking a cue to represent a rifle, he knelt behind a chair. After some minutes of moving to right and left, now raising now lowering his rifle, he took careful aim and then fired, imitating the noise of a report very successfully.

At the sound Juniper, who had been smiling, apparently oblivious to every thing save the district attorney's movements, exclaimed:
"Yas, suh, dat's des de way I done hit, boss!"

The laugh that followed brought Juniper to a realization of what he had done, and he silently turned to look at the prisoner's seat, muttering, "Nigger got no show now!"

The Last Move.

Bobby is the son of a Methodist minister and has had the experience of "moving" four times in the space of his eight years' life. He is conversant with the intricate system which is the basis of the Methodist ministry. Some time ago an elderly minister was visiting Bobby's father, and directed his attention to the small boy asking him many questions of a semi-theological nature. Finally the course of the conversation turned to the young man, and Bobby was asked concerning the atonement of the blood.
"Yes," said the youngster, with a sigh of deep weariness, "I know. It's the last place we're going to move to!"—Argonaut.

Out of the Ordinary.

"Say," queried the long browed man as he entered the drug emporium, "have you Bighead's balm for baldness?"
"No," replied the druggist, "but—"
"Oh, yes," interrupted the prospective customer, "of course you have something just as good, but I want what I want. See?"
"You are mistaken, my friend," said the pill dispenser. "I haven't anything just as good, but I have something that is far better."

Soothing the Author.

Actor—You did first act last night when Rodrigo is to shoot me, his gun didn't go off. This sort of thing spoils my play. Manager—It doesn't make any difference whether he shoots you or not. The audience appreciate the situation. They know you are not worth the powder it would take to shoot you and find it very appropriate that the gun misfires here—Liverpool Mercury.

Unkind Deduction.

Mrs. Benham—I'm going to give a big party on my birthday. Benham—Who will be invited? Mrs. Benham—Just my friends. Benham—I thought you said that you were going to give a big party.

Philosophy when superficially studied excites doubt; when thoroughly explored, it dispels it.—Bacon.

OUR BIG FIRE SALE

IS STILL ON!
AND WILL CONTINUE TILL ALL OUR
DAMAGED STOCK IS SOLD

EVERYTHING GOING

AT THE LOWEST
PRICES EVER
OFFERED IN
TABER

Extraordinary VALUE in

Men's, Boys' & Children's Shoes

Suits and Overcoats

AT VERY LOW PRICES

Everything of the Highest Quality at the Lowest Possible Prices

CAMPBELL & ANDERSON

CALL AND SEE THE
Superb - Favorite - RANGE

WE ARE AGENTS FOR THE FAMOUS SHARPLE'S SEPARATOR
AND FROST & WOOD IMPLEMENTS

J. W. HILL & SON

**Lumber and
Building Material**

To the Trade:

Beg to announce that we are still
at the old stand and selling at Last Fall's
Reduced Prices.

PIONEERS AND CITIZENS IN SOUTH
WESTERN ALBERTA.—Having made a beginning here with the Old Times, we wish to emphasize our commitment to a square deal to the New Comers. Old Times know us.

If any commission is to be paid we give it to our patrons direct in quality and price, for we respect our patrons too much to entertain any haughty two-bit broker.

ROGERS-CUNNINGHAM

LUMBER CO., LTD.

If You Want to

**PRODUCE RESULTS,
ADVERTISE**

IN THE

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Bright, Consistent Advertising always pays the Enterprising

New Stock of Edison Records & Supplies NOW IN

CALL IN AND
HEAR THEM

Westlake's
JEWELLERY AND
STATIONERY Store

THURSDAY, JANUARY 28, 1909.

LOCALS

J. T. Stephenson returned from Winnipeg Monday.

Mr and Mrs E. R. Vickery left Saturday evening for Calgary.

A. Olson, of Lethbridge, C.P.R. road master, was in town Monday.

Mr Jabez Morris, representing the Winnipeg Safe Works, was in town this week.

Inspector C. H. West, of the R.N.W.M.P., was down from Lethbridge Wednesday.

Mr and Mrs G. R. Powell arrived from Toronto last Friday evening and will now be permanent residents of Taber.

The new store of R. D. Shiells was the scene of a pleasant dance last week. About one hundred were present and a jolly time was spent.

WANTED, for Eastern client, half-section of first-class land within ten miles of Taber, improved or otherwise. Imperial Development Company, Ltd., Box 1740, Lethbridge, 47-4f

G. R. Powell and J. T. Stephenson are opening a general store on Front Street in Mr Hobbs' building opposite the long restaurant. They expect to have their goods here next week.

Mr I. B. Roberts held the lucky number in the Knitted Raiment Company sewing machine contest, he having the lucky number 1748. The machine is one of the best and reflects credit on the company.

E. O. Wright, D. W. Burns and J. Reason have lost four of their cattle on the north of the Belly River from sec. 22-12-18. They have been hunting for them for some time and as yet have not found them. They would be glad of information.

Mr W. W. Douglas got his safe opened last Friday, and he found all his books and papers in good shape. The safe was a Cary safe and Mr Douglas was so well pleased with it he understood he bought another one from Mr W. E. Featherstone, who is agent.

Smith & Wood are conducting a big Manufacturers' Outlet Sale and are preparing for an immense rush. They say price is no consideration. Look up their ad. in this issue and see their posters. They have increased their staff of clerks to be prepared for the rush.

In the colored drawing competition, reproducing the cover design of the prize exercise book sold by Westlake Bros., quite a number of the children in the Taber schools competed, and Miss Janne Malo, daughter of Mr and Mrs E. Malo, won the prize in class one, the prize being a bound volume of the Girls' Own Annual for 1908. Janne may feel proud of her success, especially as the competition was open to the pupils in Manitoba, Saskatchewan, Alberta and British Columbia.

Mr C. R. Carlson, secretary and general manager of the Pioneer Lumber Co., Ltd., and Mr W. E. Russell were in town Wednesday. The Pioneer Lumber Co. has bought out the Enterprise Lumber Co. and they were taking over the yard and stock. Mr Russell will now be manager of the yard for the new company and as soon as possible will have a complete stock of all kinds of building material. Look up their new ad. on the back page.

Judicious buyers study the advertisements.

I. L. Holman is in Lethbridge this week on business.

Geo. C. Millar was at Medicine Hat on business Friday.

Look up all the changes of advertisements in this issue.

F. Whitney and A. J. Irving of Lethbridge were in town Saturday.

The sittings of the District Court will be held at Taber on Tuesday Feb. 9th.

G. W. Quibell left Sunday for Strathcona to attend the annual meeting of the Trustee Association.

A petition is being circulated in Taber by the hotel men against local option and it is being largely signed.

R. P. Wallace and A. J. VanOrman left Sunday for Edmonton as a delegation for more railway accommodation to the government. We trust their efforts will bring results.

S. B. Mitchell, agent at the C.P.R., will soon be transferred to Lethbridge. We understand a gentleman from Blackfals, Alta., is to succeed him at Taber. The Free Press wishes Mr Mitchell success in his promotion.

We understand E. E. S. Huntrods purposes opening up mining classes at Fernie, Michel, Coleman, Frank, Lethbridge and Taber giving one day a week to each town. Mr. Huntrods gave mining lectures in England before coming to Canada and we believe he would have good classes at each place.

Jas. R. Shearer, managing director of the Saskatchewan-Alberta Collieries Limited, whose mine is at Grassy Lake, was in town a few days this week. Mr. Shearer tells us that they are getting their mine into good shape and that they propose putting in the latest mine machinery at an early date. The company is now shipping considerable coal.

Last evening the James Eax Concert Co. gave an entertainment in the opera house under the auspices of Knox Church. The attendance was good and the celebrated "Jimmy" Fax kept the house in roars of laughter. The other entertainers, while not of the humorous, were artists in their line. Everybody was delighted, and should they return standing room would be at a premium in the opera house.

Duggan & Huntrods are closing out their lease on Feb. 1st for the Wilcox mine. A new company has been organized by the name of The Great Western Coal Co., Limited, and they have taken over the property. E. J. Wood is president, Robt. They, sec'y-treas., and R. G. Duggan, manager. It is the intention of the new company to put in all new machinery and in the future turn out machine mined coal. This is one of the best mines in Alberta for domestic coal and with their new plant will be able to put their coal on the market in a larger lump. If possible they intend to get a spur from the C.P.R. to their mine so that they can load the coal direct on the cars instead of hauling in waggons as at present.

North of River

Mr Popkis is in Clareholm on business.

George Finders is again on his home stead.

Charles Beardsley came out from Lethbridge to live on his homestead.

Lloyd Whipp is again among his neighbors. Welcome home, Lloyd.

Win Clark of Granville N. D. was looking over our neighborhood the first of the week with a view to locating.

The name of the new school district will be the "Lone Star." Don't forget this is the first star of the river.

A poverty party will be given at the home of Mr and Mrs E. H. Clum on Friday night, Feb. 5. All expect a good time.

The homesteaders are organizing into districts for local improvements. Mr A. Rose is president of Sundial district and Mr Robert Ferguson president of Lone Star district.

A good time! Well, we guess! A pleasant evening was spent Jan. 22nd at the home of C. H. Brunton. Dancing, singing and recitations were the order of the evening. A dainty lunch was served at midnight.

I.O.O.F. Officers Installed

On Thursday evening last Mr. Brown Pipes of Lethbridge, District Deputy Grand Master of the I. O. O. F., installed the new officers of Taber Lodge as follows:

N. G.	S. Ervine
V. G.	T. Bullock
R. S.	H. P. Munro
Treas.	U. P. Stanley
R. S. N. G.	A. P. Truswell
L. S. N. G.	H. Brown
C.	Rev. J. B. Munro
W.	W. E. Walker
O. G.	J. Pierson
I. G.	E. Sparks
Chap.	A. P. Veale
R. S. S.	F. R. Davis
L. S. S.	L. Valdez
R. S. V. G.	Dr. Lang
L. S. V. G.	G. C. Millar

Burns' Celebration

The second annual celebration of the birthday of the great Scotch poet, Robert Burns, was held in Cousins' hall on Monday evening. There were nearly one hundred and fifty present.

The evening entertainment started with an elaborate supper prepared and served by Mr. Joseph Dobbs of the Union Hotel. Then followed an interesting programme. Mr. A. Primrose in his typical Scotch style acted as chairman, while Mr. A. Stevenson did the duties of master of ceremonies. After a few remarks by the chairman the following programme was gone through: Quartette, "Ranzen Raven Robin," Messrs Cook and Stevenson, Mrs Crockett and Miss Primrose, solo, "Where Has Scotland Found Her Fame?" Mr Thomas Snodden; solo, "Red Wing," Miss Jean Primrose; trio, "Willie Brewed a Peck o' Malt," Messrs Cook, Snodden and Stevenson; solo, "Bonny Banks Allen," Miss Miller; solo, "Flight of Ages," Mrs Hackett; solo, "My Little Northern Rose," Miss Jean Miller; solo, "Farwell, Ye Bonnie Banks of Ayr," Mrs W. Cook; solo, "Jennie's Black Eye," Mr A. Stevenson; solo, "Riding Into Glasgow On a Sour Milk Cart," Mr Harvey; solo, Mrs Crockett; sword dance, Mr McPhie; solo, Mr Simpson; recitation, "Tam o' Shanter," Mr Archer. The programme was highly entertaining and was much enjoyed.

The entertainment was brought to a close by a thorough Scotch dance which lasted well into the morning.

The management deserve credit for the successful way in which all the details were carried out, and in the future all will anxiously look forward to Burns' celebration.

Council Meeting

The town council met on Monday evening, the Mayor and Councillors Davis, Wood, Haynes and Smith present.

A communication from Wood, Gundy & Co., Toronto, was read asking for information in reference to the proposed issue of debentures for the waterworks system. The letter was laid over for the present.

A very nice letter, and one that is much appreciated by the council, was received from the superintendent of the C.P.R. in reference to the recent fire. The superintendent says that he is very much pleased if the company and their employees were of any service and that there is no charge for the water used from the tank. The letter was ordered to be filed.

A communication from the Lethbridge Council was also read, in

which they stated that there was no expense in their efforts to render assistance at the time of the fire, even though they had met with an accident to the engine. This was more than the council expected and various members expressed their appreciation. The letter was also ordered to be filed.

C. F. Harris put in a claim for Yuen Chow and Lem Shue for destruction of their building at the time of fire. The claim is for \$1,000. The matter was referred to the town solicitor.

The following accounts were ordered to be paid:—

James E. Shirts	... \$7.00
Free Press	... 10.00
George Heuser	... 3.50
S. J. Layton	... 3.50
R. P. Wallace	... 13.00
Taber Trading Co.	... 2.85
Joe How	... 1.00
Reliance Trading Co.	... 6.60
Returning Officer	... 5.00

The Secretary submitted the auditor's report from date of incorporation of the town to Dec. 31st, 1908. The report was adopted and ordered to be published in the Free Press. It will appear next week.

Wm. Gellatly, shoemaker, made a claim for the loss of his tools at the fire. Council would not admit liability.

R. P. Wallace was selected as a delegate to attend the annual meeting of Alberta Municipalities at Edmonton this week.

The Council then adjourned.

Mrs R. P. Wallace was visiting friends in Meleod this week.

FORESAW THE OBVIOUS

The Usher Knew What the Answer of His Charges Would Be.

"The temperance orator of today," he said, "is sure of a respectful hearing in the past it was not so. At the beginning of the temperance movement drinking men came to our meetings for no other purpose than to interrupt and confuse. The orator had to be very careful in his remarks. He had to look out lest he give his listeners an opening for some opportunist but should interruption."

"I remember," he said, "when they began temperance work here in Washington. A series of meetings was held in a large hall. The audiences were always numerous, but they interrupted so much. In the end an ex-prize fighter was hired to sit every night in the obnoxious gallery and keep order there."

"Well, one night the orator contrasted the clean content of home life with the squalor of drunkenness. He spoke heartily, and his criticism was cried a ringing impassioned tones."

"What do we want when we return from our daily toil? What do we desire to ease our business, to gladden our hearts, in being studies to our faces and song to our lips?"

"Here the orator paused for effect, and the conversation prize fighter stepped hurriedly to the front of the gallery shook his finger at his unruly charges and said in a threatening stage whisper."

"Mind, the first fellow among ye wot says 'Beer!'—out he goes."

IT WROTE ITSELF.

The Author's Story of the Origin of "My Maryland."

Brander Matthews wrote an account of the circumstances under which "Maryland, My Maryland," was written, and the poem's author, James Ryder Randall, approved. Professor Matthews' account. In April, 1861, Colonel Randall read in the New Orleans Delta news of the attack on the Massachusetts troops as they passed through Baltimore.

"This account greatly excited me," Mr. Randall wrote in answer to a letter from Professor Matthews. "I had long been absent from my native city, and the startling event thus influenced my mind. That night I could not disengage my mind what I had read in the paper. About midnight I arose, lit a candle and went to my desk. Some powerful influence seemed to possess me, and almost involuntarily I proceeded to write the song of 'My Maryland.'"

"I remember that this idea seemed to also shape as music in my brain—some wild air that I cannot now recall. The whole poem was dashed off rapidly upon once begun. It was not composed in cold blood, but under what may be called a combination of the senses if not an inspiration of the intellect. No one was more surprised than I was at the widespread and instantaneous popularity I had been so strangely stimulated to write."

Colonel Randall always told his friends that the poem "wrote itself." There are some fruits that are personal to the intellect than to the heart, and the man who is devoid of this heart perception is lacking in such.—Frederic Cox Transcript.

A GOOD STOCK OF MAGNIFICENT TIMOTHY

(BALED) - ON HAND

PRICES RIGHT

Reliance Trading Co., Ltd.

C. LEONARD, Manager

JUST TO HAND

A Carload of VEGETABLES

Potatoes, Turnips, Cabbage, Beets, Carrots, B.C. Apples in cases

Our stock of GROCERIES is up to date, fresh and clean. Quality unsurpassed at lowest prices

VICKERY & CO. CASH BUYERS' UNION

For business' lots and residential lots in the water belt.

SEE

W. W. Douglas

Prices and terms to suit everybody.

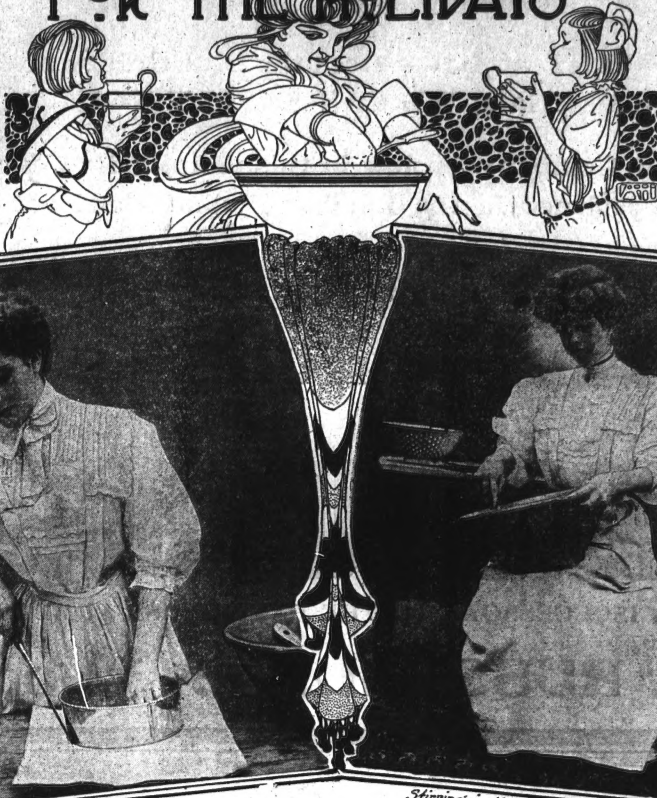
Money to loan to assist in improving these properties.

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Taber Free Press Printing Co., LIMITED

PLUM PUDDINGS and FRUIT CAKES FOR THE HOLIDAYS



Stirring is the heavenly part of the work.

HER who doubts that fashions come and fashions go in the culinary world as truly, if not as fast, as the modes of gowns and hats in another sphere, should read up in cookbooks the history of cakes for the last half century.

Like the nominal chaperon of a small granddaughter, I was permitted to attend a children's lawn party last summer. While the babies of assorted sizes were regaled with sponge cake and ice cream upon the turf below us, we seniors, sitting on the veranda, sipped "afternoon tea" and were served with cake adjudged to be too rich for young stomachs. It was as yellow as gold; it was tender, yet firm; it was as sweet as honey and yet so spicy that it was fragrant.

The Rapture of Reminiscence
As the palate appreciated the infallible deliciousness of the dainty, two of us uttered in delight not far removed from ecstasy—
"Real poundcake!"

Both of the speakers were grandmothers. Women of the generation shared our pleasure, but not the rapture of reminiscence. When one granddame sighed, "I do not think I have eaten genuine poundcake before in thirty years," the juniors confessed that they had never tasted it before.

It transpired, presently, that the mother of the hostess, a Southern woman, had compounded the delicacy, assisted by her colored maid.

Like the "renegade men" catalogized by Webster at the inauguration of Bunker Hill Monument, it had "come down to us from a former generation"—a generation that had time to take pains in whatever it undertook. A pound of loaf sugar, crushed and sifted through muslin; three quarters of a pound of washed butter; a pound of flour dried in the oven; a pound of eggs; one nutmeg, and a glass of pure old brandy went into that peerless loaf. The mixing was done as carefully as the weighing. Then came an hour of steady beating (think of that, ye hustlers of the twentieth century!) that left it velvety in consistency and in color like molten gold.

This sounds like bathos to our up-to-date cook. I forgive her, if she has never known real poundcake.

"Snowball" Sponge Cake
I spoke, just now, of the sponge cake served to the children. I did not see it or taste it. I am, nevertheless, as sure as if I had done both that it was as little like the "snowballs" that were the joy of my childhood as cup cake resembles the luscious pound loaf I have described but feebly. Sponge cake (the real thing) was guiltless of butter. So is the modern plagiarism. I could run over the original recipe backward—so familiar was it to my charmed ears:
Twelve eggs, the weight of the eggs in sugar, half their weight in flour; one lemon—juice and rind, beat yolks and whites separately and very light, the sugar into the yolks when they are perfectly smooth; beat the juice and grated rind of the lemon into the whites; lastly the sifted flour, very lightly and rapidly.

As with the poundcake, the rest was skill.
The perfect product was never tough. It melted in the mouth like butter, never sticking to the teeth, and although most delicious when freshly baked, did not degenerate into sweetish dust when cold.

What might be called "the sponge cake of commerce"—most often sold in the shape of lady fingers (save the mark!) and jumbles—better fitting the name—is coaxed into lightness by ammonia and baking powders. It is always either tough or sawdusty.

In all the changes and chances, the downfalls and upheavals, in the realm of cake-making, the queen holds her own. Fruit cake has never been superseded by angel or by devil cake, by any of the countless varieties of cup or layer cake. She smiles

serene indifference upon Lady Baltimore, while French, lady, marble, caramel, Washington, Lincoln and Lee "win no regard from her calm eyes." She is empress, and her dynasty is perpetual. Two hundred years ago fruit cake was an indispensable feature in every feast of note. The reveler of today holds it in equal esteem with his great-grandfather.

"Indigestible," say our diet doctors. "Horribly expensive!" cry frugal housewives. All the same, children cry for it, and the four-dollar-a-householder pinches in here and overruns there to have that on Christmas Day which will set the younglings to singing—
"Some gave them white bread, some gave them brown;
Some gave them cake and sent them down to town."

To the maker of the immortal ball "plum cake" stood for the most costly bribe in the gift of the harassed townspeople. Before coming to recipes for the royal loaf, let me remind the maker thereof of a few important preliminaries to the ceremony.

Collect and weigh all the ingredients before you begin to mix the cake. Appropriate a table of fair size and stand it in a corner where you are not likely to be interrupted. After, or before, at least after, the weighing, or at least before, the cake may be labeled "Cleaned." See that you wash them in three waters. The third may be clear. The first and second will carry my custom and your obedience. Drain and dry them as they are clean, drying in the open oven and in a heated colander; but if they should sweat, rinse them in clear water, and dry them. Do not chop nuts if you are to go into the cake. Cut them small with a sharp knife or shave them with the same. All must be perfectly dry when they are dredged or the fruit will make the cake heavy. Shred the citron fine with keen steel scissors.

Thirty odd years ago I italicized a sentence in a paper upon this subject which I shall now set up in capitals—
"THERE IS NO ROYAL ROAD TO SUCCESS IN CAKE-MAKING."

Every step must be as carefully taken as if upon it depended the fate of the undertaking.

Pound Fruit Cake.
One cup of butter; one pound of powdered sugar; one pound of flour; one pound of currants; half a pound of shredded citron; one pound of raisins; one pound of cinnamon; two teaspoonsful of nutmeg; one teaspoonful of cloves; one wineglass of brandy. (Cooking brandy.)

Beat the butter and sugar to a smooth cream; beat in the whipped eggs and stir hard for two whole minutes before adding half of the flour. Beat in the flour in long, even strokes; add the fruit and the other ingredients "fold" the whites, i. e., fold long, almost horizontal, sweeps of the spoon, alternately with the creamed flour. The

brandy goes in last, and this must be with as few strokes as will suffice to blend it completely with the batter. This is a large quantity. For a family of ordinary size, half as much of each ingredient will do.

The whole will make two large loaves. Cover with thick paper when you put it into a steady oven, and do not remove until nearly an hour. It will require, heavily, if not quite, two hours' baking.

The novice would best commit the baking to an experienced cook.

Cup Fruit Cake.
One cupful of washed butter; two cupfuls of powdered sugar; two and a half cupfuls of sifted flour; half a pound each of currants and raisins; one cupful of shredded citron; one cupful of raisins; one cupful of cinnamon; one cupful of nutmeg; one cupful of cloves; one cupful of brandy.

Mix as directed in the preceding recipe. Be careful to dredge the fruit well. A pleasant flavor is imparted to the cake by mixing a tablespoonful of rosewater with the nuts while mixing them.

Stuffed Fruit Cake.
Set aside on baking day a cupful of dough that has had the second rising. Dough can be a dough made by stirring together a cupful of butter with one of brown sugar. Have at hand half a cupful of raisins and currants dredged with flour, and an equal quantity of shredded citron. Mix through the half cupful on fruit half teaspoonful of cinnamon.

A HAPPY SOLUTION OF A HARD PROBLEM
WHY do so many women seem to love their artistic sense when it comes to furnishing a kitchen or a maid's bedroom? Too often these rooms are absolutely shabby, in comparison to the rest of the house, and usually have not the least claim to relieve their ugliness.

The folly is the greater in that real beauty can be achieved almost at the cost of this hideousness.

In these days of cheap furniture, when a neat and pretty set for a bedroom, a bathroom or a maid's room, there is no excuse for make-shift in the kitchen. The kitchen is the heart of the home, and it should be as beautiful as the rest of the house.

A livable kitchen is comparatively easy to secure in a new house. The modern architect has actually designed to devote thought and thought to its construction. There are generally several windows, convenient shelves

and half as much powdered mace, and work it well into the dough. This dough, beat two eggs very light, yolks and whites together, and knead them into the mass until it is very light. Five minutes should be enough. Finally, mould into two loaves, three or four over them and set it in a rather warm place for twenty minutes before baking.

This is a popular cake with English children, and is sometimes called "Twelfth Night Cake."

White Fruit Cake.
The following formula for an excellent white fruit cake was contributed by a member of the Exchange. Put three-quarters of a pound of fresh butter into a basin and beat until white and creamy. Add by degrees three-quarters of a pound of sifted powdered sugar and beat this mixture for a few minutes. Decorate the yolks from the whites of eight eggs; add yolks to butter and sugar and beat again ten minutes. Then stir in half a pound of sultanas; half a pound of raisins seeded and cut into halves; six ounces of sliced cherries and candied pineapple, also, cut in pieces; a quarter of a pound of almonds (sweet). Blanch and drain a golden brown; the grated rind of a lemon; a saltspoonful of cinnamon (ground) or a wineglassful of brandy.

When the white of the eight eggs to a stiff froth and mix lightly with the butter mixture. Add the fruit and almonds, and beat for two minutes. Pour into a buttered tin, and bake in a moderate oven for one hour. If desired, the cake may be decorated with fruit and almonds, and the tin may be lined with paper.

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We are indebted to another—
Massachusetts housemother—for a tested family recipe for what may be ranked as a cousin-german of our empress—to wit PLUM PUDDING.

Christmas Plum Pudding.
One pound of butter; one pound of sifted flour; one pound of currants; one pound of raisins; one pound of shredded citron; one pound of raisins; one pound of cinnamon; two teaspoonsful of nutmeg; one teaspoonful of cloves; one wineglass of brandy. (Cooking brandy.)

Beat the butter and sugar to a smooth cream; beat in the whipped eggs and stir hard for two whole minutes before adding half of the flour. Beat in the flour in long, even strokes; add the fruit and the other ingredients "fold" the whites, i. e., fold long, almost horizontal, sweeps of the spoon, alternately with the creamed flour. The

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NOW SEE HERE! - -

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While the Company is new in this vicinity its Officers and Managers have had many years experience in the Lumber Business and are prepared to serve you well.

We have Come to Stay : : And solicit Your Business Pioneer Lumber Co. Ltd.

(SUCCESSORS TO THE ENTERPRISE LUMBER COMPANY.)

W. S. RUSSELL, -:- Local Manager

MANUFACTURERS' Outlet SALE.

Special Notice to the Public

We hereby give notice to every man, woman, boy, girl and child in Taber vicinity that our Manufacturers Outlet Sale, which starts on Saturday, January 30th, at 9 a.m., will be the most terrific avalanche of Majestic Clothing, Shoes, Hats, Fur Coats, Furnishings, wearing apparel for men, women and children that has ever been offered the people in any part of Alberta. We hereby advise you, one and all, to be on hand early and avail yourselves of this great money-making opportunity to save many dollars on your wearing apparel and your family needs. Beyond the question of a doubt this will be the greatest sacrifice sale of good quality Clothing, Shoes, Hats, Furs and Furnishings for the entire family that has ever been given in this town before or will ever be given again. You know our reputation; you know how conservative we are, and you know the character of merchandise we have been selling to the people of Taber and vicinity for the past few years.

WE ARE GOING TO GIVE YOU A BARGAIN FEAST RIGHT AT THE BEGINNING OF THE SEASON which you know you will appreciate and which you will long remember. Our word has always been as good as our bond, and our reputation for square dealing stands as a living monument to our honesty and integrity as merchants, and we say to you here, as near to man, that when we make a statement to you over our signature like the above you may well believe that this seven days' sale, which starts Saturday Morning, Jan. 30th, at 9 o'clock, will be the most stupendous sacrifice—in fact, one of the kind that seldom occurs in any community. The low prices which we will have on the entire stock—of good quality—all marked in plain figures for quick selling—will amaze the public.

Pledging every statement herein made, —We remain, yours truly,

SMITH & WOOD.

Regular Feast for the Public! - All Profits Swept Away!

Seven Days' Sale of Inimitable Bargains before the Public: A Money-saving Opportunity that Appeals to You!

At the above prices we expect to sell over Two Thousand Dollars' Worth of Merchandise the first big Saturday, January 30th, and the entire balance of this Surplus Clothing Stock in a few more days' time. It will be without question the Most Mighty Avalanche of Majestic Clothing, Shoes and Wearing Apparel Bargains ever put before the public in any town in the Province of Alberta. Drop everything and get here. Remember. Wait until Saturday, January 30th, and you will save many dollars. Be sure you find

TELL YOUR FRIENDS and Wait for this Great Sale, opening

Saturday, Jan. 30, 9 a.m.

Our great purchase is to be your gain. Don't fail to secure your share of these Bargains. Be here on time and benefit accordingly

SMITH & WOOD

TABER [Big Yellow Bills on Windows]

Railway Fare Paid to Customers Purchasing \$25 or more

BE PREPARED for this Gigantic 7-days' Sale, starting

Saturday, Jan. 30, 9 a.m.

If you value money buy your Clothing, Shoes, Hats, Furs and Wearing Apparel now. You can't afford to miss this Great Sale

10 Extra Salespeople WANTED. Apply at The Store

Opportunity Of a Lifetime!

Store CLOSED All Day Friday To Mark Down Goods

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